



DEI PRINCIPI DI SPADAFORA

Schietto Chardonnay

TERRE SICILIANE
INDICAZIONE GEOGRAFICA PROTETTA

WHITE WINE MADE FROM CHARDONNAY GRAPES

PRODUCT ORIGINALLY BOTTLED BY
AZIENDA AGRICOLA SPADAFORA DEI PRINCIPI DI SPADAFORA
DISTRICT OF VIRZI - MONREALE - PALERMO - ITALY
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750 ml e • 14% Vol

PRODUCT OF ITALY

CHARACTERISTICS AND TASTING NOTES:

Colour: golden yellow.

Bouquet: intense and complex, hints of bread crusts.

Taste: ripe citrus, spices, rich, full-bodied.

RECOMMENDED TEMPERATURE: 13° C.

SUGGESTED PAIRINGS: Risotto with seafood, grilled shellfish, fish and sushi.

Varietal	Chardonnay 100%
Origin	Contrada Virzi, Monreale, Palermo Map Sheet 142
Exposure	North
Altitude	400 m above sea level
Soil	Sandy-clay
Training system	Simple Guyot espalier
Density	5,000 plants per hectare
Year of planting	1996
Harvest	August
Yield	40 ettolitri/ettaro

Vinification and ageing

Spontaneous fermentation on a pied de cuve of our grapes, without sulfur dioxide, at controlled temperature in cement vats.

Ageing 30% aged 3 months in oak barrels and the rest in stainless steel; then a year in the bottle

Capacity 75 cl.

